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In The Claims

Please amend the claims as follows:

1. (Currently Amended) A truss for binding the legs of a bird together, the truss being applied

above the hocks of the bird such that the hocks are crossed and the legs are held together against

the breast of the bird with the hocks in proximal but spaced relation to the tail of the bird; said

truss being in the form of a twisted string comprising an edible material selected from the group

consisting of collagen, cellulose and alginate formed of an edible material that remains

substantially intact during a cooking process.

2. (Canceled)

3. (Currently Amended) A truss as claimed in claim 1 wherein the truss is in the form of a

twisted formed from flattened tubular casing.

4. (Original) A truss as claimed in claim 3, wherein the flattened tubular casing is slit to

form films or ribbons which are subsequently twisted, folded or plaited.

5. (Original) A truss as claimed in claim 4, wherein the film or ribbon is twisted to

provide between 15 and 110 twists per metre.

6. (Original) A truss as claimed in claim 5, wherein the twisted film or ribbon has

between 15 and 50 twists per metre and a composition comprising 3 parts collagen, 2 parts

glycerol, 2 parts water and 1 part cellulose.

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7. (Original) A truss as claimed in claim 5, wherein the twisted film or ribbon has

between 75 and 110 twists per metre and a composition comprising 5 parts collagen, 2 parts

glycerol, 2 parts water and 1 part cellulose.

8. (Currently Amended) A method of trussing the legs of a bird together to form a

food product, the method comprising the steps of:

positioning the legs of the bird close against the breast of the bird,

arranging the hocks or the bird in a crossed configuration,

applying a truss above the hocks of the bird such that the hocks are crossed and the legs

are held together against the breast of the bird and in proximal but spaced relation to the tail of

the bird; said truss being in the form of a twisted string comprising an edible material selected

from the group consisting of collagen, cellulose, and alginate formed of an edible material that

remains substantially intact during a cooking process.

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